

Bespoke *Caterers* _____ Set Sit Down Menu A

SELECTION OF CANAPÉS ON ARRIVAL

Hoi Sin Beef on Thai Rice Cracker

Smoked Salmon & Cream Cheese Croûte

Roast Vegetable & Pesto Ragout Cups



APPETISER

Smoked Haddock Benedict

A fillet of Smoked Haddock on a Toasted Muffin, topped with a Poached Egg and Hollandaise Sauce



MAIN COURSE

Chicken Wellington on a bed of Creamed Leeks with Herb Mash and a White Wine Chicken Glace



DESSERT

Chocolate Caged Blood Orange Mousse with Ruby Coulis



Coffee and Mints

£23.95 per head ex VAT

Price includes all linen, cutlery, crockery
Extra charges will include Chef and Waitress costs
We can supply wines to match each course or some of the courses, if required.